



FRANKE
TOBEY
JONES

Enjoy your age

Wall of Honor: Call for Participants

Thanks to a generous donation from a current resident and in celebration of the Semiquincentennial, FTJ is proud to create a Wall of Honor recognizing the service and dedication of FTJ residents.

We invite all **current FTJ residents** who served in any branch of the **U.S. Uniformed Services** to be part of this special tribute.

To participate, please submit:

- An 8" x 10" photo, color or b&w, of yourself in uniform (headshot preferred). We can accept an original photo or a high-resolution scan. We can also scan your original photo and return it to you.
- If you do not have a photo of yourself in uniform, you may submit another photo of yourself. (headshot preferred)
- Your name (as you would like it to appear on a plaque)
- The **branch of service** in which you served & the years you served.

Submission Deadline: August 28

Help us honor the service and sacrifice of our FTJ community by becoming part of this lasting display of appreciation.

Submit your photos to Katie Baker, Philanthropy Coordinator. They can be dropped off at the Lillian Pratt Front Desk or in Katie's office in the Garden Apartments.

Optional – You can write up a hard copy one page bio/summary of your military service. This will be included in a binder that will be put on top of one of the cabinets near the display. If you do this, whatever you submit is the actual document going into the binder.





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Grief Group on Wednesday, August 5th @ 4pm - Garden Apartments 2nd Floor Lounge

FTJ's campus grief group meets on the first Wednesday of every month. Even if you have not participated so far, you are welcome to join us. Please note that this is a confidential group that has no particular religious affiliation. To RSVP or find out more, contact Adelia Stackler (Campus Spiritual Support) at astackler@franketobeyjones.com or 253-756-6278.

Resident Board Member Process

The Franke Tobey Jones Board of Directors will have an opening next year for a resident Board member. Applications are **due by September 15th**, and interviews will take place in October. Please contact Melissa Dempsey at mdempsey@franketobeyjones.com or 253-756-6366 for application materials and requirements.

Annual Picnic

Franke Tobey Jones is holding our Annual picnic on **Friday August 7th from 11:30am to 1:00pm**. Our theme is Celebrating 250 Years as a Nation. You are encouraged to dress in Red, White and Blue clothing if you desire, or come in your picnic best.

As part of the festivities there will be live music provided by Shabby Road, caricature Artists, and amazing food provided by your FTJ dining staff.

Each resident may bring two guests. If you are inviting guests to the picnic, please RSVP to the LP Front Desk.



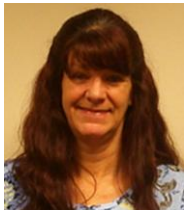


Making A Difference Recognition

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Susanna Pulk – Dining
She is very thoughtful for me every day in the TJ dining room. She always brings an extra water, gives me advice if something is spicy, and leaves my gravy on the side. She is friendly and efficient.
(Resident)



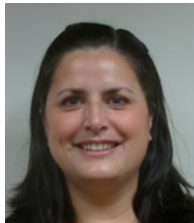
Susanna Pulk-Dining, Traci Corbin- Housekeeping, and Terry Allman-ARR

During my recent visit to an emergency room, Susanna, Traci, and Terry helped make sure everyone concerned knew my status and that my dog was well-cared for. Franke Tobey Jones has really become my home! Thank you. (Resident)



Ashley Elmer – Life Enrichment

I wanted to tell you how much we appreciate and value staff member Ashley Elmer. We find her endless dedication, superb interaction skills, attention to detail, always upbeat personality, and outstanding professionalism a genuine credit to Franke Tobey Jones. Her positivity, kindness and patience make a meaningful difference in the lives of seniors. She sets a wonderful example for other staff members too. (Vendor)



Carole Velez – ARR

Carole is incredibly personable and does a phenomenal job connecting with families throughout the touring and intake process. She has a deep understanding of both her community and the senior living industry as a whole and it truly shows through her professionalism, compassion, and ability to navigate complex situations with grace. Families consistently feel heard, supported and cared for when working with her. (Vendor)



This award is a shout out to employees for whom doing their job is routinely making every day meaningful. It recognizes Franke Tobey Jones’ employees whose action are noted to exemplify any of the values listed in **“My Team Member Promise: Make Every Day Meaningful.”** These values reflect actions that promote quality of life for each **Resident**, teamwork among our employee **Team** and employee **Self** development!



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Hello! Here is this week’s menu. We think you will love it!

DATE August 3rd – August 9th Week 1



MONDAY BREAKFAST

Fresh Fruit Cup
Oatmeal
Scramble Eggs
Sausage Links
Texas French Toast

TUESDAY BREAKFAST

Fresh Fruit Cup
Cream of Wheat
Scrambled Eggs
Breakfast Ham
Belgian Waffle

WEDNESDAY BREAKFAST

Fresh Fruit Cup
Oatmeal
Poached Egg
Applewood Bacon
Blueberry Muffin

THURSDAY BREAKFAST

Fresh Fruit Cup
Cream of Wheat
Ham and Cheese Omelet
Sausage Links
Orange Muffin

FRIDAY BREAKFAST

Fresh Fruit Cup
Oatmeal
Scrambled Eggs
Applewood Bacon
Buttermilk Pancakes

SATURDAY BREAKFAST

Fresh Fruit Cup
Cream of Wheat
Denver Scramble
Sausage Links
Chocolate Chip Quick Bread

SUNDAY BREAKFAST

Fruit Cup
Oatmeal
Poached Egg
Applewood Bacon
Cinnamon Roll

MONDAY LUNCH

Turkey Noodle Soup
Garden Salad
Fennel Orange Salad
Ranchero Steak
Shrimp Scampi
Cilantro Rice
Roasted Cauliflower
Sautéed Fresh Spinach
Ciabatta Roll
Strawberry Ice Cream

TUESDAY LUNCH

Cream of Mushroom Soup
Garden Salad
Mediterranean Couscous
Lemon Honey Chicken
Stuffed Manicotti w/
Marinara
Parmesan Polenta
Roasted Root Vegetables
Sautéed Zucchini
Sundried Focaccia
Carrot Cake

WEDNESDAY LUNCH

White Chicken Chili Soup
Garden Salad
Panzanella Salad
Roasted Turkey Breast
Herb Crusted Tilapia
Whipped Potatoes
Grilled Baby Bok Choy
Buttered Carrots
Wheat Roll
Black Forest Cake

THURSDAY LUNCH

Broccoli and Cheese Soup
Garden Salad
Pistachio Apple Cheese Salad
Sliced Italian Sausage
Beef Pot Roast
Herbed Seasoned Orzo
Seasoned Green Beans
Basil Roasted Zucchini
Boston Cream Pie

FRIDAY LUNCH

New England Clam Chowder
Garden Salad
Beet Salad
Salmon Fillet Broiled
Chicken Almondine
Brown Rice
Sesame Carrots
Sautéed Kale
Parmesan Focaccia Roll
Flan

SATURDAY LUNCH

Chicken Posole Soup
Garden Salad
Relish Plate w/ Dip
Turkey Meatloaf
Bacon and Blue Teres Major
Buttermilk Mash Potatoes
Garden Blend Vegetables
Yellow Squash and Red Onions
Cheese Biscuit
White Raspberry Cake

SUNDAY LUNCH

Tomato Basil Soup
Garden Salad
Vegetable Kale Salad
Beef Stroganoff
Stuffed Chicken Breast
Green Beans
Buttered Egg Noodles
Basil Spaghetti Squash
Wheat Roll
Apple Pie

MONDAY DINNER

Vegetable Chowder
Garden Salad
Tuna Salad Plate with Biscuit
Chicken Avocado Burger
Rosemary Potato Wedges
Sautéed Broccoli
Chocolate Chunk Cookies

TUESDAY DINNER

Chicken Barley Soup
Garden Salad
Cuban Sandwich
Beef Taco Salad
Red Beans and Rice
Parmesan Green Beans
Smoes Bar

WEDNESDAY DINNER

Tuscan White Bean Soup
Garden Salad
Grilled Chicken Pesto Sandwich
Spinach & Tomato Frittata
Parmesan Potatoes
Sautéed Zucchini
Homemade Lemon Bars

THURSDAY DINNER

Garden Vegetable Soup
Garden Salad
Philly Cheesesteak Sandwich
Macaroni and Cheese
Fresh Potato Fries
Roasted Cauliflower
Cookies & Cream Cake

FRIDAY DINNER

Clam Chowder Soup
Garden Salad
Pasta Baked Ziti
Turkey Melt Sandwich
Homemade Potato Chips
Roasted Yellow Squash
Garlic Bread
Fudge Brownie

SATURDAY DINNER

Dill Potato Soup
Garden Salad
Chicken Salad Plate
Monte Cristo
French Fried Potatoes
Roasted Red Beets
Dinner Roll
Sugar Cookies

SUNDAY DINNER

Pinto Bean Soup (GF)
Garden Salad
BLT Salad
Beer Battered Fish and Chips
Okra Tomatoes & Corn
Dinner Roll
Pound Cake w/
Strawberries